

Czarna Spleja Black IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **50**
- SRM **30.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	3 kg (55.6%)	80 %	5
Grain	monachijski typ II Viking Malt	1.5 kg (27.8%)	79 %	25
Grain	karmelowy 600 - Viking Malt	0.3 kg (5.6%)	65 %	600
Grain	barwiący obłuszczony Viking Malt	0.3 kg (5.6%)	1 %	1000
Grain	Płatki owsiane	0.3 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	12 g	45 min	14.5 %
Boil	Palisade (USA) - granulát	5 g	20 min	7.6 %
Boil	Amarillo (USA) - granulát	5 g	20 min	7.5 %
Boil	Mosaic (USA) - granulát	5 g	20 min	11.8 %
Aroma (end of boil)	Palisade (USA) - granulát	20 g	10 min	7.6 %
Aroma (end of boil)	Amarillo (USA) - granulát	20 g	10 min	7.5 %
Aroma (end of boil)	Mosaic (USA) - granulát	20 g	10 min	11.8 %
Whirlpool	Palisade (USA) - granulát	25 g	0 min	7.6 %
Whirlpool	Amarillo (USA) - granulát	25 g	0 min	7.5 %

Whirlpool	Mosaic (USA) - granulat	25 g	0 min	11.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11.5 g	Gozdawa